



Experience Wine

Helping People Explore the World of Wine

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What People are Saying about classes from Experience Wine:

"This is my 3rd class, and I'm learning more and more and thoroughly enjoying it!"
- Ben Garcia.

"Fun, informative, delicious."
-- Ingrid Davis

"This class was great! Much more than I expected..."
-- Janet Metzler

Partner Links & Information

Wine Store Partners

Each partner store offers Experience Wine students a discount off their next purchase after completing one of our courses

Coaltrain Wine & Liquor
Located at 330 W. Uintah, near I-25.

Colorado Wine & Liquor
Located at 5055 N. Academy Blvd just a few doors down from Big 5; nice selection including some older vintages

Corkscrew Wine Shop

The Last Event of the Year

I can't believe it's December already! This year has just flown by. On Saturday December 15th, we'll complete our final public class of the year and also celebrate our 2nd anniversary. I'd like to personally invite you to our **Holiday Wine & Chocolate Party**, and also thank you for supporting Experience Wine these past two years. We've developed a number of different ways to teach the people of El Paso County about wine including our public courses, private events for homes and businesses, free private wine tastings featuring Robledo wine, professional Sommelier Certification via our affiliation with the International Wine Guild, and restaurant staff training to name a few. Next year, we're already working on offering guided winery tours and "Wine Expressions" events that will be more socially oriented with some education but not as intensive. In the meantime, enjoy the Holidays, have a safe and happy New Year, and I'll look forward to seeing you at another event soon.



Mark Hejtmanek
Owner, Experience Wine
Certified Executive Wine Sommelier

Public Classes for December 2007 and January 2008

Wine and Chocolate Party. A very special event indeed, we'll try 6 wines and different kinds of chocolate in a very festive Holiday event. There will be door prizes, games, information, and more! (see the article below for more details) Date: **December 15th**. From 7:00 to 9:00 PM. Price: \$45 per person. Location: **Fire Rock Grill** on Garden of the Gods Road.

Introductory Wine Course: "A Friendly Introduction to Wine".

This course is perfect for those brand new to wine, or for someone who enjoys wine already and wants to learn more. Course includes appetizers, 4 wines to taste, course handouts, textbook, and more!
Course Length – approximately 2 hours. Price: \$40 per person, \$75 per couple:



Located at 1635 W. Uintah, just over the hill west of I-25

Fairfax Liquors

Located at 5535 Powers Center Pt. near the intersection of research and Powers.

Liquor Depot

Located at 5984 Stetson Hills Blvd next to King Soopers

MK Wine & Liquor

Located at 5955 Constitution Ave, near Powers/Constitution; US Veteran Owned & Operated

Payless Liquors

Located at 3472 Research Parkway; large and growing selection of domestic and imported wines

Queen Liquors

Located at 1744 W. Uintah near intersection of Uintah and 19th St.

Steins & Vines

Located in King Soopers shopping center at corner of Fillmore and Centennial

The Wine Seller

Located at Highway 105 and Roberts Drive in Monument; Owner is an expert in French and German wines

The Wine Store

Located downtown at 523 S. Cascade; has a wonderful selection of unique small production wines

Vintages Wine & Spirits

Located downtown at 9 S. Tejon; Voted "Best Wine Shop" by Gazette for 2006!

Woodmen Wine & Liquor

Located at 3502 Hartsel Drive, next to King Sooper near the intersection of Lexington and Woodmen.

Restaurant Partners

Current locations for our public classes

Mimi's Cafe

Our current location for classes is on North Academy Blvd – check out their website and be sure to click on "Who's Mimi?"

The Warehouse Restaurant

New location for classes beginning in March 2007 with a separate wine room for our events

Bambinos Restaurant & Catering

January 13th 5:30 to 7:30PM at Mimi's Café on N. Academy

Specialty Course: "Simply Reds". This course explores the richness and complexity of red wines from around the world. Course includes appetizers, 6 wines ordered especially for this event, course handouts, and discounts from local vendors. Course Length – approximately 2 ½ hours. Date: **January 31st** 5:30 to 8:00PM. Price: \$45 per person. Location: The Warehouse Restaurant.

Holiday Wine and Chocolate Party

This was our most popular event last year, and with good reason; what better way to celebrate the Holiday season than with wine and chocolate! We'll **taste 6 wines** including: Moscato, Bracheto, Pinot Noir, Cabernet-Merlot, Port, and Madeira. We'll also sample several forms of **chocolate** and chocolate based desserts incorporating white, milk, and dark chocolate flavors. There will be **gifts, raffle prizes**, and plenty of people to meet who love wine & chocolate. Unlike our typical events, however, this will not be a class so much as a fun event with



two of my favorite foods: wine and chocolate! **The Fire Rock Grill is offering a special 15% discount off their "Lite" menu** if you reserve a table for dinner before the event. Just make sure you call them directly to make your dinner reservation, as it is separate from the class reservation you'll make online. Come join us for this unique event and tell your friends about the Experience Wine Holiday Wine and Chocolate Party. Here's the link: [Wine & Chocolate link](#)

Tips for Pairing Wine & Chocolate

Chocolate and wine can go beautifully together, but you need to know how to apply a few wine and food pairing techniques to make a truly harmonious combination. First and most importantly, you need to match the intensity of the wine to the intensity of the dessert you're serving. If you're having a very rich, dense chocolate dessert you're going to need a strong, intensely flavored wine to stand up to all that richness and sugar; perhaps a fortified wine like a Port or Madeira. But if you have a lighter dessert, like a chocolate mousse, then you'll want a lighter, less intense wine. Whenever possible, you'll want to keep the wine sweeter than the dessert.

A second strategy is to complement the dessert and the wine: match a sweet dessert with a sweet wine, or a bitter dessert with a more bitter wine. Look for Late Harvest wines which are always sweet. Some good choices would be Rieslings or Gewurztraminers from Germany. Look for the words "Spatlase" or "Auslese" on the labels of German wines which tell you they're sweet, or the words "Late Harvest" on wines produced here in the US. Dark chocolate, which tastes bitter, is actually quite easy to pair with wine. Just choose a domestic red wine that's been aged in oak: Pinot Noir, Merlot, or Cabernet Sauvignon are all good choices. But the most important thing to remember when matching chocolate and wine is to have fun! Try the combinations to see which ones taste best to you.

**Catering for private wine events.
Located at 2849 East Platte Ave.
(corner of Circle and Platte)**

Other Links

www.localwineevents.com

Our courses are also listed here

Contact Us

www.experiencewine.net

mark@experiencewine.net

**Experience Wine, LLC
(719) 282-8688**

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following link:***

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Gift Certificates for the Holidays

Still trying to figure out what to get that special friend or loved one for Christmas? How about a fun evening spent learning about wine. Our Experience Wine gift certificates come in denominations of \$40 for our Introductory Class and \$45 for our specialty events. And with the abundance of wine shop partners who offer everything from wine, wine-related gift baskets, and wine accessories, you'll have everything you need to make this Holiday season one to remember. Here's the link: [Gift Certificate Link](#)

Wine Recommendation: Korbel "Natural" Sparkling Wine – Methode Champenoise



If you're looking for a sparkling wine to open for New Years Eve, I'd like to recommend a brand I'm particularly fond of: Korbel. Korbel "Natural" is a blend of 60% Pinot Noir and 40% Chardonnay which both grow beautifully in the Russian River Valley in Sonoma County, California. This is a dry, full-flavored sparkling wine and it retails for

about \$15. Salut!